

Cheesy Chicken, Broccoli and Rice Bake

Makes: 12 servings

A great recipe to use leftover chicken that has been properly handled combined with broccoli, cheese, onions, garlic, and brown rice to create a quick dinner.

Ingredients

5 cups water

2 1/2 cups rice

1/4 cup onion (chopped)

1 garlic clove (chopped)

1 cup milk (skim)

1 can cream of mushroom soup (10.75 ounces, condensed, 98% fat-free)

1/4 teaspoon salt

1/4 teaspoon pepper

3/4 cup cheddar cheese, low-fat (grated)

2 cups chicken (shredded, cooked)

2 cups broccoli (pieces)

Directions

- 1. Preheat oven to 350° F. In large saucepan bring water to boil. Add rice, onion, and garlic. Cook for about 20 minutes or until rice is soft.
- 2. While rice is cooking combine milk, soup, salt, and pepper, mix well. When rice is done combine with milk mixture, chicken and broccoli, mix well.
- 3. Grease 9 x 13 pan and pour mixture into pan. Bake in the preheated oven for 18 minutes. Sprinkle with cheese. Bake for another 6 minutes or until cheese is melted. Serve

Nutrients	Amount
Calories	239
Total Fat	4 g
Saturated Fat	1 g
Cholesterol	22 mg
Sodium	395 mg
Total Carbohydrate	37 g
Dietary Fiber	2 g
Total Sugars	2 g
Added Sugars included	N/A
Protein	14 g
Vitamin D	N/A

immediately.

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